

Application Serial No.: 09/936,344
Amendment dated: February 23, 2004

Docket: 294-108 PCT/US

Amendment to the Claims:

This listing of claims replaces all prior versions, and listings, of claims in the application.

1. (Currently Amended) A method for providing an improved foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising: adding to the ingredients of a foodstuff a non-cereal starch cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing, and processing said foodstuff containing said starch, wherein processing comprises heat and/or shear treatment, wherein said improved foodstuff is provided.
2. (Cancelled)
3. (Previously Presented) A method according to claim 1, wherein said starch is degraded.
4. (Previously Presented) A method according to claim 1, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.
5. (Previously Presented) A composition comprising a non-cereal cross-linked starch, wherein said starch provides a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment and wherein said starch has a capacity to disintegrate into discrete particles after processing.
6. (Cancelled)
7. (Previously Presented) A composition according to claim 5, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.
8. (Previously Presented) A composition according to claim 5, wherein said starch is derived from a genetically modified potato plant mutant or from an amylose-free potato plant mutant.

Application Serial No.: 09/936,344
Amendment dated: February 23, 2004

Docket: 294-108 PCT/US

9. (Previously Presented) A composition according to claim 5, wherein said starch has been subjected to stabilisation.

10. (Cancelled)

11. (Previously Presented) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising a cross-linked starch which has a capacity to disintegrate into discrete particles after processing.

12. (Currently Amended) A foodstuff according to claim 11 wherein the comprising discrete particles are derived from a starch granule.

13. (Previously Presented) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment produced by a method comprising:
adding to a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after heat and/or shear treatment, and
subjecting the foodstuff to heat and/or shear treatment.